United States
Department of
Agriculture

Food Safety
and Inspection
Service

November 1984

Compilation of Meat and Poultry Inspection Issuances

Table of Contents

The period covered in this Issuance is October 23, 1984, to November 21, 1984.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☒ DIRECTIVE
☐ REVISION
☐ AMENDMENT
☐ OTHER

FSIS DIRECTIVE		
EXPORT CERTIFICATION	9060.4	11/20/84

I. PURPOSE

This transmits FSIS Directive 9060.4, Export Certification.

II. CANCELLATIONS

Cancel sections 22.4, 22.5, and 22.7, Meat and Poultry Inspection Manual; MPI Bulletin 82-40.

III. SPECIAL INSTRUCTIONS

A. Insert "Manual Maintenance Instructions" sheet between pages 224 and 225 of Part 22 of the Meat and Poultry Inspection Manual.

B. File the directive in numerical order with FSIS directives.

2 Attachments

DISTRIBUTION: M91,M93,M94,M95,CM3,SO3
ABB, TRA

OPI: Export Coordination,
International Programs

MANUAL MAINTENANCE INSTRUCTIONS

PART 22

Sections 22.4, 22.5, and 22.7 of Part 22 are cancelled. Please refer to FSIS Directive 9060.4, Export Certification.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9060.4 | 11/20/84

EXPORT CERTIFICATION

I. PURPOSE

This directive provides instructions to FSIS inspection personnel on:

A. Preparation of official export certificates, MP Forms 130 and continuation sheet, 414-3, 415-3, 415-4, 415-5, and USDA/FSIS Letterhead Certificate.

B. Marking boxes for export shipment.

C. Recertification of certified product.

D. Security of certificates and stamps.

E. Payment for export certification services.

II. CANCELLATION

Sections 22.4, 22.5, and 22.7, Meat and Poultry Inspection Manual; MPI Bulletin 82-40.

III. (RESERVED)

IV. REFERENCES

FSIS Directive 5110.1, Reimbursable Services Reference Guide; Parts 350, 351, 354, 355, and 362, and sections 307.4(c), 312.8, 325.8, 325.13, 381.37(c), 381.104, and 381.193 of the Meat and Poultry Inspection Regulations; Part 156 of the Animal and Plant Health Inspection Regulations; Animal Health Division Memorandum 594.1; FSIS/APHIS Memorandum of Understanding.

V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

AMS	Agricultural Marketing Service
APHIS	Animal and Plant Health Inspection Service
VS	Veterinary Services

DISTRIBUTION: M91,M93,M94,M95
CM3,SO3,ABB,TRA

OPI: Export Coordination,
International Programs

MP Form 11	Services Rendered
MP Form 130	Meat and Poultry Export Certificate of Wholesomeness
MP Form 414-3	Horsemeat Export Certificate
MP Form 415-3	Inedible Product Export Certificate
MP Form 415-4	Animal Casings Export Certificate
MP Form 415-5	Animal Casings
Form Letter	USDA/FSIS Letterhead Certificate

VI. PREPARATION OF EXPORT CERTIFICATES

Examples of completed export certificates are provided as attachments to this directive.

A. General Provisions

1. Certification of the product by the inspector indicates that the inspector has:

a. Officially authenticated that the product described was inspected and passed, sound, wholesome, and correctly labeled at the time the certificate was issued.

b. Determined that all applicable foreign country requirements have been met.

2. Export certifications for certified exempted products are discussed in the Meat and Poultry Inspection Regulations as follows:

a. Part 350 - Identification, Certification, and Food Inspection Services.

b. Part 351 - Certification of Technical Animal Fats for Export.

c. Part 354 - Voluntary Inspection of Rabbits.

d. Part 355 - Certified Pet Foods.

e. Part 362 - Voluntary Poultry Inspection Regulations.

*NOTE: Services conducted under these Parts are reimbursable (See FSIS Directive 5110.1).

3. Export certifications may be issued by completion of the appropriate MP form(s), or under certain circumstances, by letter on USDA/FSIS letterhead.

4. Certification of special characteristics of product is available on a reimbursable basis from the AMS grading services. These include:

a. Types of pack or cut, weight ranges of product, quality, type, etc.

b. Supplier-purchaser specifications.

5. FSIS inspection personnel may request the Poultry Grading Branch, Poultry Division, AMS, to issue export certificates for poultry products outside of official plants when grading personnel are more conveniently located.

6. Inspectors may request plant employees to provide clerical assistance in preparing export certificates.

7. Certifications and continuation sheets typed on separate stationery must bear the serial number of the corresponding export certificate.

8. Product identity or description entered on the certificate must be limited to the terminology on the approved label.

a. Special attention must be given to the standards for kinds, classes, and parts of raw poultry. The use of the term "chickens," by itself, is inadequate to identify broilers, fowl, etc.

b. Applicable statements, e.g., "fresh" or "frozen", which comply with the regulations, may be used.

c. Additional statements, e.g., "lymph nodes on", "lard, current production", may not be added to the product name on the certificate.

B. **Completion of Export Certificates**. Correct completion of export certificates is important as this facilitates entry of the product at the foreign port.

1. Personnel who complete export certificates must:

a. When using abbreviations in addresses, use only commonly abbreviated words, e.g., Inc., Co., Ave., St.

b. Supply **all** weights with appropriate units according to individual country requirements, e.g., lbs., kg.

c. Spell out or abbreviate names of months, e.g., January, Feb.

d. Type or print the inspector's name and the region/area/circuit code in or under the signature block.

e. Prepare a continuation sheet when multiple items in the shipment exceed space available on the face of the certificate. (See Attachment 2.) The continuation sheet shall be prepared in quadruplicate and shall include:

(1). Date issued.

(2). Title, e.g., Continuation Sheet for Export Certificate MPA- (275001).

(3). Product description - name, boxes, weight, as indicated on the face of the certificate.

(4). The inspector's name followed by the region/area/circuit code number. The name and code number must be the same as that on the face of the certificate.

2. The FSIS certifying inspector must:

a. Proofread all export documents.

b. Initial minor erasures or alterations.

c. Void and initial any certificates rendered useless.

d. Cancel unused space in product description and remarks blocks by drawing a diagonal line from the upper left corner to the lower right corner.

e. Sign the original certificate in the signature block:

(1). In ink.

(2). Exactly as typed/printed (see Subparagraph B.1.d. of this section).

f. Sign supplemental certifications, e.g., special statements required by a specific country, (on the reverse of the certificate or on separate letterhead stationery) and continuation sheets.

(1). Ensure that separate sheets bear the corresponding export certificate number.

(2). Where possible, supplemental certifications should be signed by the same inspector who signs the face of the certificate.

(3). The FSIS certifying veterinary inspector must sign the professional degree after the signature in addition to fulfilling the instructions of Subparagraph B.2., of this section.

C. **USDA/FSIS Letterhead Certification**

1. Issue for:

a. Supplementary certifications.

b. Inedible poultry products.

c. Inedible animal byproducts.

d. Other products when specified in the individual country requirements.

2. **Format.** See Attachment 7. Prepare in quadruplicate. Each certificate must include:

a. Date issued.

b. A certificate number derived from the date of issue, e.g., May 3, 1983 - 050383. For supplementary certifications, use the corresponding certificate number.

c. Establishment/plant number.

d. Name and address of consignor.

e. Name and address of consignee.

f. Certification statement(s), e.g., I, **(name of inspector/veterinarian)**, certify.... **(required statement(s)**.

g. Number of packages.

h. Net weight.

i. Product description.

j. Shipping marks.

k. Inspector/veterinarian name typed/printed, followed by the professional degree, if applicable, and the region/area/circuit code.

l. Signature of inspector/veterinarian exactly as typed/printed.

VII. INEDIBLE PRODUCT

A. Meat.

1. Issue MP Form 415-3 for export of inedible casings, bladders, hoofs, horns, grease, etc., when the foreign country:

a. Permits entry of inedible products.

b. Does not specifically require a USDA/FSIS letterhead certificate.

2. Inedible products with physical characteristics of products fit for human food, e.g., kidneys, livers, spleens, must be denatured as prescribed in §325.13 of the regulations.

3. Lungs and lung lobes are inedible by regulatory definition and may be prepared for export without denaturing provided that the requirements of §325.8 of the regulations are met.

B. Poultry.

1. Issue USDA/FSIS letterhead certificate. (See Attachment 7.)

2. Inedible poultry carcasses and parts may be exported provided there is compliance with §381.193 of the regulations.

VIII. INEDIBLE ANIMAL BYPRODUCTS

A. FSIS-VS Relationship.

1. VS is responsible for certifying inedible animal byproducts for export, e.g., hides, bloodmeal, bonemeal, tankage, etc., under Certification Service (See Part 156 of the Animal and Plant Health Inspection Regulations; Animal Health Division Memorandum 594.1).

2. FSIS may represent VS when inedible animal byproducts are prepared or handled in an official establishment/plant and VS personnel are not available (FSIS/APHIS Memorandum of Understanding). FSIS has no authority to issue certificates in non-official locations. The applicant must apply to VS for certification in these cases.

B. Certification.

1. Issue USDA/FSIS letterhead certificate. (See Attachment 7.)

a. Type the following statement on the letterhead certification immediately preceding the signature: "I certify that the product described on this certificate was prepared and handled according to requirements specified by Veterinary Services, APHIS.

b. VS Washington staff deals directly with FSIS supervisors and gives instructions to carry out these functions.

2. Certification may include:

a. A description of processing and handling methods.

b. The temperature to which the article has been heated.

c. The length of time the heat treatment was maintained.

d. Other information as specified in the individual country requirements or by VS.

IX. EXPORT MARK

A. **Stamping Containers.**

1. Each shipping container of product accepted for export must be stamped legibly with the export mark bearing the number of the export certificate issued for the lot. **Exception:** Shipments destined for U.S. military do not require the export mark.

2. The inspector must supervise the stamping of shipping containers with the export mark.

B. **Labeling.** All labeling must be completed before stamping shipping containers with the export mark.

X. RECERTIFICATION OF CERTIFIED PRODUCT

A. **New Certificate.**

1. A new certificate replacing an original certificate may be issued only under one or more of the following conditions:

a. The original certificate did not carry required information.

b. The original certificate carried incorrect information.

c. The name of the consignee or exporter has changed.

d. The certificate has been lost.

2. Date the new certificate with the same date as that shown on the old certificate.

3. A request to increase the box count or total net weight shall not be honored unless the product is reinspected.

4. A request for a new certificate(s) must be accompanied by the original and all copies of the first certificate. Exception: lost certificates.

5. More than one export certificate may be issued to replace an original if required to provide an export certificate with each part of a subdivided lot which is shipped to more than one consignee, provided that:

a. The lot was originally manifested in sufficient detail to enable the direct correlation of containers, identification, and corresponding weights on the new certificate.

b. The original certificate is returned for cancellation.

6. Write the following statement in the left margin or in the Remarks block of the new certificate: "Issued in lieu of Certificate No. ____. The export mark on the product covered by this certificate shows Certificate No. ____."

B. **Old Certificate.** If available, the certificate that is superseded when another is issued in lieu thereof, must be:

1. Surrendered to the inspector by the exporter.

2. Marked in the left margin or in the "Remarks" block with the number of the certificate which supersedes it, e.g., "Superseded by No. _____."

3. Attached to the inspector's copy of the new certificate and filed in the government office.

XI. CONTROL OF CERTIFICATES AND STAMPS

A. **Record Inventory.** All export certificates and stamps must be controlled.

1. Each regional office must maintain an inventory of certificates and stamps received, issued, and on hand.

2. FSIS personnel at each plant must maintain an inventory record of export certificates and stamps received and issued, and of voided certificates. This record must:

a. Include all pertinent information on the export shipment.

b. Coincide with the regional office inventory for maintaining accountability.

B. **Security.** Export certificates, stamps, and pertinent inventory records must be maintained under official lock or seal.

XII. PAYMENT FOR EXPORT CERTIFICATION SERVICES

A. **Mandatory Inspection Services.**

1. Approved Plant Operating Schedule. Exporters are provided inspection service, without charge, for services performed during the basic 8-hour approved schedule or the basic 40 hour workweek, Sunday through Saturday. (See sections 307.4(c) and 381.37(c) of the Meat and Poultry Inspection Regulations).

2. Non-Official Location.

a. FSIS personnel may reinspect and certify federally inspected product located at other than official establishments.

b. The applicant should submit his request to the Area Supervisor when product for export is outside of a circuit's reasonable geographic limits.

c. Federally inspected product which is cut up, prepared, or further processed in other than official establishments is ineligible for export certification.

d. Base time is not a reimbursable expense.

B. **Voluntary Inspection Services.**

1. All inspections, certifications, and statements imposed by foreign countries which are in addition to FSIS requirements (USDA official export certificates) are reimbursable and will be made only at plant's or exporter's request.

2. The applicant will be billed for all inspection time used to develop facts and supervise product. (See FSIS Directive 5110.1.)

Deputy Administrator
Meat and Poultry Inspection Program

ATTACHMENTS
1 - MP Form 130
2 - Continuation Sheet to MP Form 130
3 - MP Form 414-3
4 - MP Form 415-3
5 - MP Form 415-4
6 - MP Form 415-5
7 - USDA/FSIS Letterhead Certificate

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

MPA- 275001

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED
Long Beach, CA	Singapore	Dec. 5, 1983

EXPORTED BY (Applicant's name and address including ZIP Code)

Columbia Trading Co.
33 Pacific View Ave.
Torrance, CA 90509

PRODUCT EXPORTED FROM

EST/PLANT NUMBER (If applicable)

Est. 3000X

CITY

Los Angeles, CA

CONSIGNED TO (Name and address, including ZIP Code)

Columbia Trading Co.
26 Harbor St.
Singapore

☐ • SLAUGHTERING PLANT
☐ • PROCESSING PLANT
☒ • WAREHOUSE
☐ • DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
42,000 lbs.	1207

SPECIMEN

PRODUCT AS LABELED	MARKED WEIGHT OF LOT y	NUMBER OF PACKAGES IN LOT y	SHIPPING MARKS y	EST. PLANT NUMBER ON PRODUCT
Frozen Beef Tenderloins	3550 lbs.	50	4336/Singapore	Est. 38
Frozen Beef Short Ribs	3700 lbs.	50	" "	Est. 38
Beef Stew 24 oz.	3240 lbs.	40	" "	Est. 38
Frozen Corned Beef Brisket	3900 lbs.	50	" "	Est. 00
Assorted Beef Jerky 12-8oz	1200 lbs.	200	" "	Est. 00
Frozen Frver Parts	6000 lbs.	150	" "	P-42
Frozen Chicken Wings	3200 lbs.	80	" "	P-42
White Turkev Rolls	4700 lbs.	235	" "	P-00
Raw Turkey Breast	6450 lbs.	150	" "	P-00
Cooked Boneless Diced Chicken Meat	6060 lbs.	202	" "	P-42X

y As stated by applicant or contractor

REMARKS

The canned products have been manufactured and inspected in accordance with Section 318.11 of USDA regulations.

☒ **I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.**

☒ **I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.**

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER

James R. David, DVM 202-21

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained
This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 130 (5/80) REPLACES MP FORMS 412-3 AND 506 WHICH ARE OBSOLETE ORIGINAL

Date Issued - Dec. 5, 1983

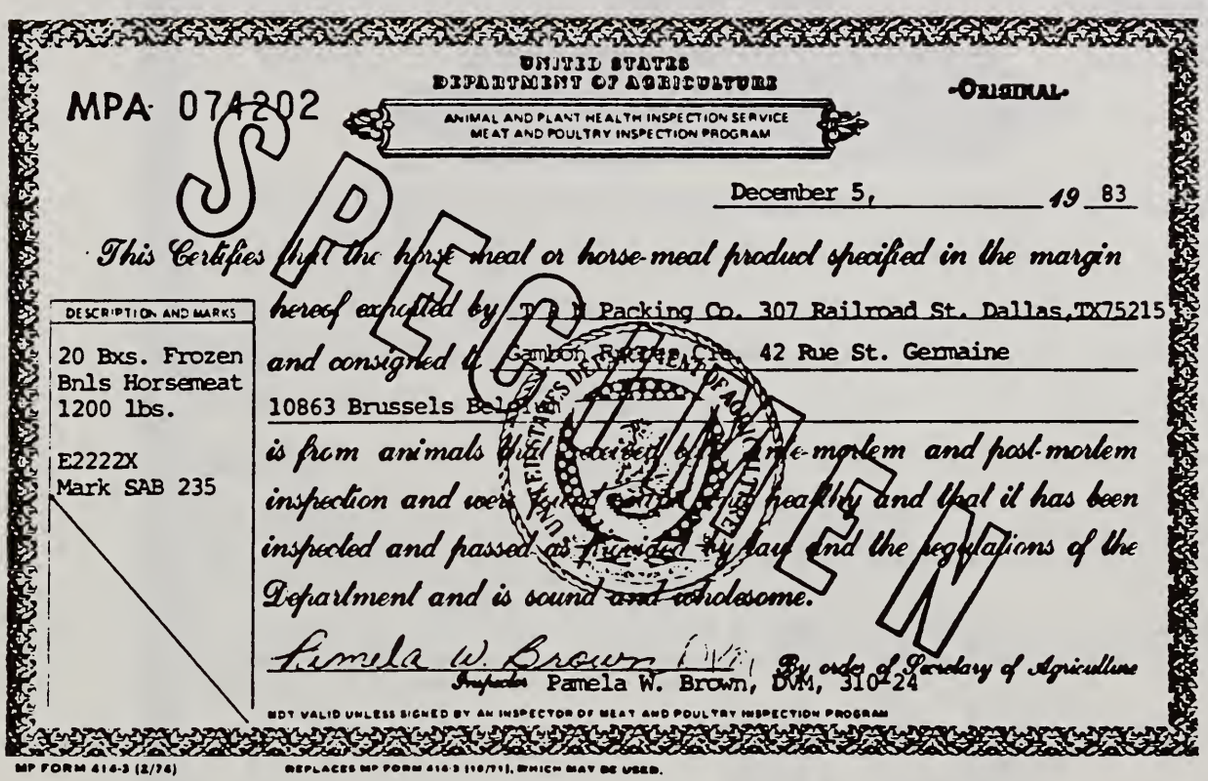
Continuation Sheet for Export Certificate MPA- 275001

Product as Labeled	Marked Weight of Lot	Number of Packages in Lot	Shipping Marks	Est/Plant Number on Product

(Use this format sheet if multiple items exceed space available on the face of MP Form 130).

James R. David, DVM

James R. David, DVM 202-21



UNITED STATES
DEPARTMENT OF AGRICULTURE

ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

-ORIGINAL-

MPA 074202

SPECIMEN

December 5, 19 83

This Certifies that the horse meat or horse-meat product specified in the margin hereof exported by T & J Packing Co. 307 Railroad St. Dallas, TX 75215 and consigned to Gambon Parking Cie. 42 Rue St. Germaine 10863 Brussels Belgium is from animals that received ante-mortem and post-mortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and the regulations of the Department and is sound and wholesome.

DESCRIPTION AND MARKS
20 Bxs. Frozen Bnls Horsemeat 1200 lbs. E2222X Mark SAB 235

Pamela W. Brown DVM
Inspector Pamela W. Brown, DVM, 310-24

By order of Secretary of Agriculture

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

MP FORM 416-3 (2/74) REPLACES MP FORM 416-3 (10/71), WHICH MAY BE USED.

UNITED STATES
DEPARTMENT OF AGRICULTURE

•ORIGINAL•

28602

May 3, 1983

FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

This Certifies that the Inedible Product specified below is rejected for food purposes under the meat inspection law and regulations of the United States.

EXPORTER
Far East Trading Co., 1922 Adams St, San Francisco, CA 94101

CONSIGNEE
Far East Trading Co., 703 Ocean Road,
Seoul, Korea

SHIPPING MARKS
XMLU - 392206

PACKAGES KIND	PACKAGES NO.	PACKAGES WEIGHT	DESCRIPTION OF PRODUCT
ctns.	633	38,080	lbs. Frozen Inedible Kidneys - Est. 260X

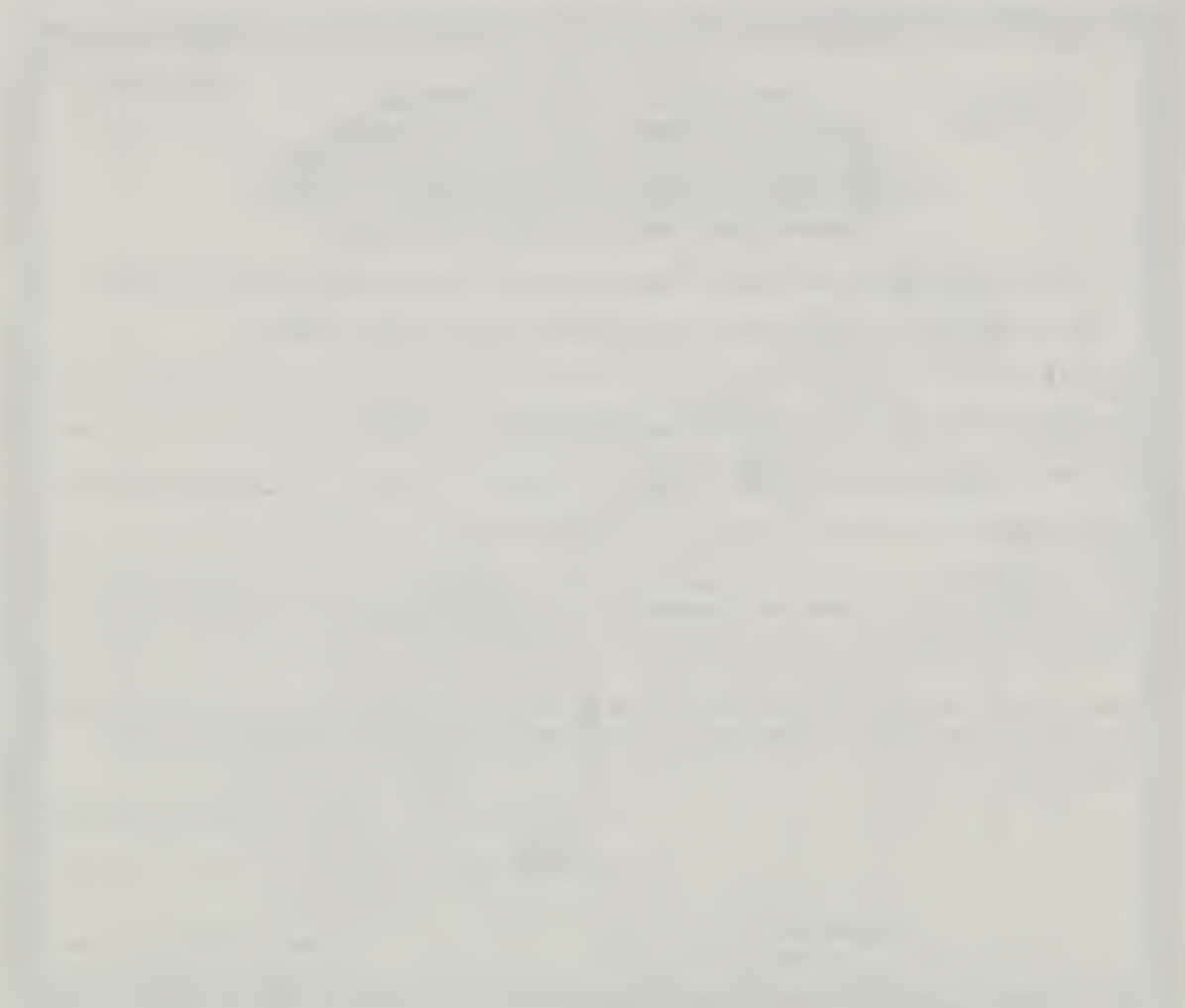
The material described hereon originated in a plant operating under Federal inspection and is from animals that received ante- and post mortem inspection and were found free of disease at time of slaughter.

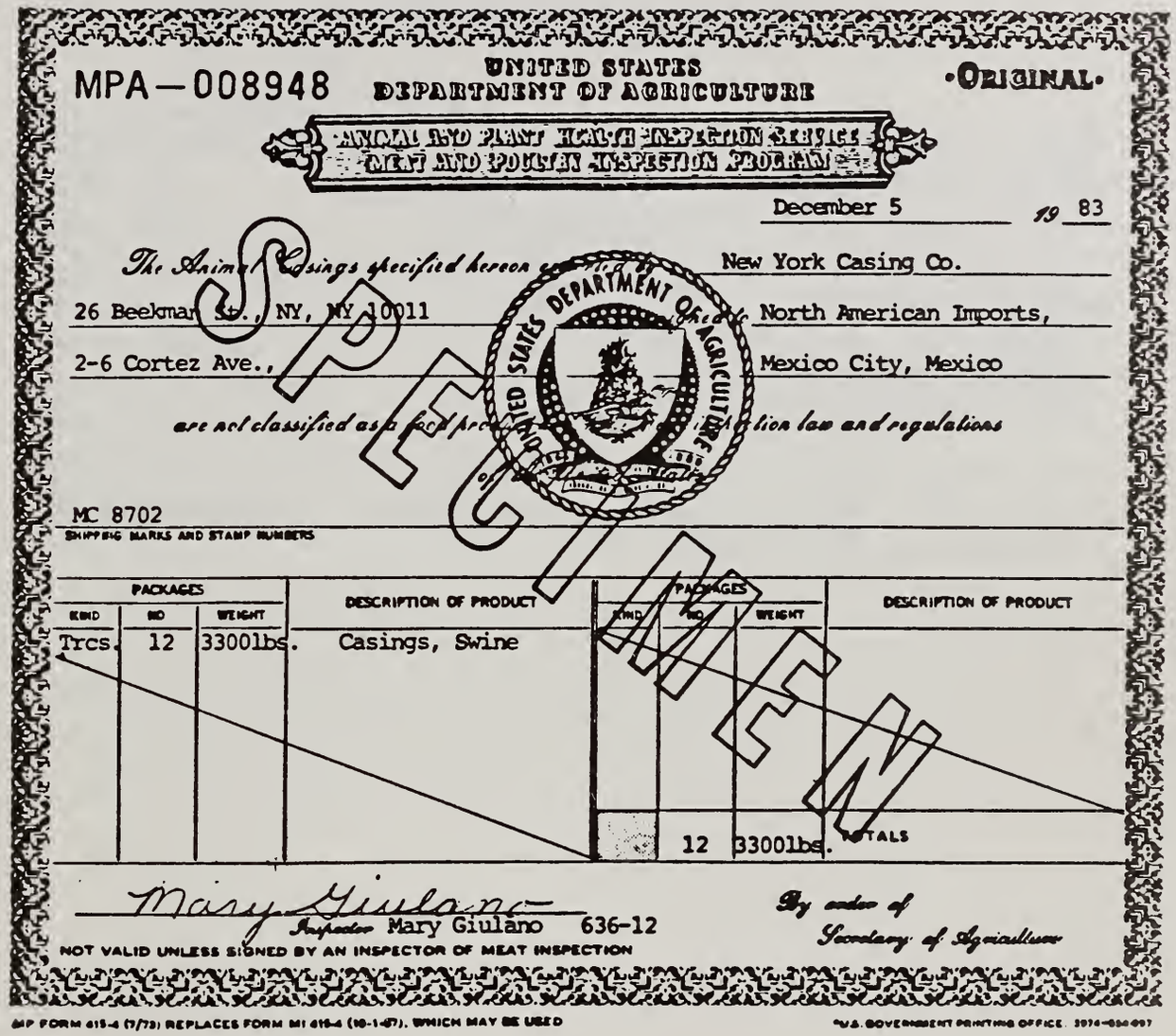
PACKAGES KIND	PACKAGES NO.	PACKAGES WEIGHT	DESCRIPTION OF PRODUCT
	633	38,080 lbs.	TOTALS

Inspector and Circuit — Melvin M. Blake, DVM, 406-23

By order of
Secretary of Agriculture

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT INSPECTION





MPA—008948

UNITED STATES
DEPARTMENT OF AGRICULTURE

•ORIGINAL•

ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

December 5 19 83

The Animal Casings specified hereon are consigned by New York Casing Co.

26 Beekman St., NY, NY 10011 to North American Imports,

2-6 Cortez Ave., Mexico City, Mexico

are not classified as to fecal presence and inspection law and regulations

MC 8702
SHIPPING MARKS AND STAMP NUMBERS

PACKAGES KIND	NO	WEIGHT	DESCRIPTION OF PRODUCT	PACKAGES KIND	NO	WEIGHT	DESCRIPTION OF PRODUCT
Trcs.	12	33001bs.	Casings, Swine				
					12	33001bs.	TOTALS

SPECIMEN

Mary Giulano
Inspector Mary Giulano 636-12

By order of
Secretary of Agriculture

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT INSPECTION

MP FORM 415-4 (7/73) REPLACES FORM MI 415-4 (10-1-67), WHICH MAY BE USED

*U.S. GOVERNMENT PRINTING OFFICE: 1974-554-097

UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

May 3, 19 83

DESCRIPTION AND MARKS:
5 Trcs. Swine casings
1125 lbs.
Est. 2240X
Shipping Mark-XLTU 4702

This certifies that the animal casings contained in 5 Trcs. marked as per margin hereof, exported by Esenel Packing Co., RR4 Sioux City, IA, 51102 and consigned to Gebr. Koehler Schlachthausgasse 10, Vienna, Austria per s/s Am. Gull, were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and that the casings are sound, healthful, wholesome, and otherwise fit for human food, and have not been treated with and do not contain any preservative, coloring, or other substance not permitted by the regulations of the United States Secretary of Agriculture governing meat inspection, and that the said casings have been handled only in a sanitary manner in the United States of America. These casings are from animals slaughtered under inspection in the United States.

VETERINARY OFFICER IN CHARGE

Melvin M. Blake, DVM, 406-23

MP FORM 415-5 (8/73) REPLACES CP FORM 415-5 (2-3-69), WHICH CAN BE USED.

United States Department of Agriculture | Food Safety and Inspection Service | Washington, D.C. 20250

May 3, 1983

Certificate No: 050383

Plant No. P-42 Place: Gainesville, GA.

Name and address of consignor: Acme Poultry Co., 123 Main St. Gainesville, GA 30501

Name and address of consignee: Highland Trading Co., Ltd., 321 Courtland Ave, Toronto, Ontario, Canada

I Patricia Johnson hereby certify that the following described shipment consists of products which were obtained from poultry carcasses that received ante-mortem and post-mortem veterinary examination and were found to be free of diseases and/or conditions which would render the product unfit and that they have been handled and prepared in a clean and sanitary manner under the Poultry Products Inspection Act and regulations of the United States.

Kind of Product and Denaturant	Amount and Weight :
Chicken heads and feet denatured with Birkoline B.	760 ctns, 38,000 lbs.

Shipping Marks: None

Patricia Johnson DVM

Patricia Johnson, DVM, 513-13

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

10,130.1 | 11/16/84

UNIDENTIFIED ANALYTICAL RESPONSES (UAR)

I. PURPOSE

This Directive prescribes FSIS' policy concerning unidentified analytical responses on chromatograms of the chlorinated hydrocarbon and organophosphorus tests in FSIS laboratories.

II. (RESERVED)

III. REASON FOR ISSUANCE

To prescribe policy and procedures for managing unidentified analytical responses and to identify organization responsibilities.

IV. (RESERVED)

V. FORMS AND ABBREVIATIONS

The following abbreviations are used in this Directive:

CD	Chemistry Division
CDLB	Chemistry Division Laboratory Branch
CHC	Chlorinated Hydrocarbons
FSLD	Field Service Laboratories Division
MSD	Mathematics and Statistics Division
OP	Organophosphorus
REPD	Residue Evaluation and Planning Division
SP	Science Program
UAR	Unidentified Analytical Response
FSD	Full Scale Deflection

FSQS Form 6000-1 - Laboratory Report
FSIS Form 6000-2 - Monitoring Residue Program
FSQS Form 6600-4 - Import Residue Program

DISTRIBUTION: M91,M93,M94,M95,S03,CM3, ABB,TRA

OPI: Chemistry Division, Science Program

VI. POLICY

This Directive identifies FSIS' system for monitoring UARs. FSIS will report UARs as they are found in screening or official tests. UAR data will be evaluated for frequency of occurrence, product type, geographic source, estimated levels, and any other information suggesting potential for unknown contamination. Further field investigations and analytical work for UAR identification may be performed if indicated after data evaluations. When a UAR is identified, a toxicological evaluation will be made, and if warranted, the compound recommended for inclusion in the regular monitoring program.

VII. DEFINITIONS

Unidentified Analytical Response. An analytical response caused by a compound with chromatographic properties different from those of known reference standards.

VIII. PROCEDURES/RESPONSIBILITIES

This section describes procedures for processing UARs generated from the CHC and OP tests, and identifies responsibilities for carrying out the prescribed procedures.

A. **Recognizing UARs.** Any UAR producing an area response greater than that produced by 0.05 ppm aldrin in the tissue of the CHC test, or 0.05 ppm ethyl parathion in the tissue of the OP test, will be reported. Instrument performance characteristics will be as outlined in the Chemistry Laboratory Guidebook and the Chemistry Quality Assurance Handbook. Sample extracts which indicate UARs on the gas chromatograph recording of the screening or official procedure, as described above, will be re-injected and reported as described in paragraph B of this section.

B. **Reporting Procedures For UARs.**

1. Upon detecting a UAR in either CHC method, the analyst will re-inject the sample extract on the 1.5 percent OV-17 and 1.95 percent OV-210 column using the instrument conditions specified in the Chemistry Laboratory Guidebook, Method 5.001. UARs detected in the OP test will be re-injected on the 10 percent OV-101 column using the instrument conditions stated in the Chemistry Laboratory Guidebook, Method 5.026.

a. Chlorpyrifos will be added to the sample extract at a level that is estimated to produce a response of ± 50 percent of the response produced by the UAR.

b. Relative retention time of the unknown compound is the retention time for the unknown divided by retention time for chlorpyrifos.

c. The concentration of the unknown relative to the concentration of chlorpyrifos = $\frac{AB}{CD}$

Where: A = weight of standard chlorpyrifos
peak area or height of standard chlorpyrifos

B = Peak area or height of unknown

C = Sample weight represented by aliquot injected

D = Factor to express results as appropriate unit of concentration

Any UAR area response calculated to be less than that described in Paragraph A of this section will not be reported. Calculation factors must be consistent. Where peak height is used for A, peak height must be used for B.

2. UARs in either CHC test will be reported using the following system:

a. Residue codes 131 to 139 will be used for reporting relative retention times of the unknowns. If the sample contains only one unknown peak, 131 will be used. If the sample contains more than one unknown peak, assign (up to 139) a sequential code to each peak.

b. Residue codes 141 to 149 will be used for reporting relative concentrations of the unknowns. Residue code 141 will be the code number for the concentration of the peak with the 131 relative retention time, 142 for the 132 relative retention time, etc.

c. As an example, sample #1 contains a single UAR with a relative retention time of 0.93 and a relative concentration of 0.74 ppm. It will be reported as:

131-1-0093
141-1-0074

Sample #2 contains three UARs with relative retention times of 0.90, 0.93, and 1.24. Respective relative concentrations are 1.73 ppm, 0.85 ppm, and 10.5 ppm. The UARs will be reported as:

131-1-0090
141-1-0173
132-1-0093
142-1-0085
133-1-0124
143-1-1050

d. Record the name of the analytical procedure used in the sample clean-up steps in the results section of the official form accompanying the sample --FSQS Form 6000-1, FSIS Form 6000-2, or FSQS Form 6600-4. This information will be entered in the Laboratory Sample Flow System under "Additional Sample Information."

3. UARs in the OP test will be reported in the same manner as CHCs except the code numbers for relative retention times will be 331 to 339 and the code numbers for relative concentrations will be 341 to 349.

4. Laboratories will adhere to the following procedures in reporting samples containing UARs:

a. By the end of the next working day after completion of the laboratory report form, it will be telecopied to Chief, Evaluation Branch, REPD through the Director, FSLD.

b. A properly labeled chromatogram or data file of the sample and standards will be maintained on file in the laboratory.

c. A properly labeled reserve tissue sample will be placed in appropriate storage (<-5°F.) for a minimum of 6 months.

d. A properly labeled sealed ampule of the sample extract will be placed in appropriate storage (<5°F.) for a minimum of 6 months.

e. A laboratory will not delay reporting analytical results because of the presence of UARs. Distribution of the official form will be as if UARs were not detected. The sample will be reported out of compliance only if known residues exceed established maximum limits.

f. Additional testing onsite or at an alternate laboratory to identify the UAR will be accomplished only after being authorized by FSLD as requested by REPD.

C. Data Entry And Report Generation.

1. Data generated from samples tested for CHCs and OPs, including UARs, will be entered into the Laboratory Sample Flow System by each laboratory using standard operating procedures.

2. REPD in conjunction with MSD will generate from MARCIS standard cumulative monthly reports that show the frequency of occurrence of UARs versus:

a. Relative retention time.

b. Relative level.

c. Species or product type.

d. Laboratory.

e. Analyst number.

f. Geographic area or country.

g. Test method used.

D. **Data Evaluation**. By the end of the next working day after receiving the telecopy, REPD, Evaluation Branch will evaluate individual laboratory reports of UARs to determine the immediacy and scope of action required. REPD assisted by the CD will monitor the monthly reports to evaluate the data and make recommendations for further analytical work after considering if the frequency of occurrence compared to the following warrants such action:

1. Published retention data.

2. Species and product.

3. Known or supected contaminants.

4. Geography.

5. Estimated level of residue.

6. Seasonal trends.

E. **Identification of UARs**. The frequency of occurrence of UARs will be monitored jointly by REPD and CD on a monthly basis. Cumulative monthly reports will be prepared and proofed by REPD. After technical reviews, a decision will made to:

1. Continue monitoring the data for an additional month,

2. Conduct additional analytical testing on the reserve sample,

3. Conduct analysis on a resample if available, or

4. Recommend conducting extensive analytical work on a group of residue samples exhibiting similar results to provide specific chemical identification of recurring UARs. This work may be assigned to any one of FSIS, Science laboratories, including CDLB, or may be contracted to private or university laboratories with approval of the Deputy Administrator, SP.

NOTE: Action outlined in 2, 3, or 4, of paragraph E will be initiated within 1 month after the technical review.

F. **Program Actions**. Once a UAR has been identified, the following actions may be initiated for future regulatory considerations:

1. Toxicological evaluation by REPD.

2. Analytical method evaluation by CD.

Ronald E Engel
Deputy Administrator
Science Program

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[X] REVISION
[ ] AMENDMENT
[ ] OTHER

PROTECTING POTABLE WATER SUPPLIES ON OFFICIAL PREMISES	11,210.1	11/16/84

I PURPOSE

To transmit revised FSIS Directive 11,210.1.

II SUMMARY OF CHANGES

Section V, RESPONSIBILITIES

1. Paragraph A, the phrase "are presently in use" has been changed to read "are present".

2. Paragraph B, 1, has been changed to add a reference to the Meat and Poultry Inspection Regulations.

3. Paragraph B, 1, a, the phrase "Provide the CS a written notice" has been changed to read "Provide the CS Notice (preferably written)".

4. Paragraph C, 1, has been changed to include a reference to the Meat and Poultry Inspection Regulations.

James K. Payne

for Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: M91, M93, M94, M95, SO3, CM3, ABB, TRA

OPI: MPITS, Facilities, Equipment and Sanitation Division

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

11,210.1 | 11/16/84

PROTECTING POTABLE WATER SUPPLIES ON OFFICIAL PREMISES

I. PURPOSE

This directive provides guidelines for protecting potable water supplies from contamination by nonpotable and/or reused water or water solutions in official establishments.

II. CANCELLATION

Cancel FSIS Directive 11,210.1, dated 7/18/84.

III. REASON FOR ISSUANCE

To strengthen and standardize the system for identifying and reporting nonpotable water systems and reused water and/or water solutions in official establishments.

IV. REFERENCES/RELATED PROCEDURES

Sections 308.1, 308.2, 308.3, 381.19, and 381.50 of the meat and poultry inspection regulations.

V. RESPONSIBILITIES

A. Identification of Existing Nonpotable Water Lines. All official establishments shall provide a written notice to the Circuit Supervisor (CS) stating whether or not nonpotable water lines are present in the establishment.

B. Nonpotable Water Lines and Cross Connections.

1. **Official Establishments.** Under the requirements of section 308.3(d)(1) of the MPI regulations, when an official establishment maintains, installs or modifies a nonpotable water system, it shall:

a. Provide the CS notice (preferably written), including a description of the means by which nonpotable lines are identified and the location of all cross connections with the potable water system.

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OPI: MPITS - Facilities, Equipment and Sanitation Division

b. Afford the opportunity for inspection of the source of its water supply, storage facilities, and distribution system by the CS and/or the inspector-in-charge (IIC).

2. **Inspector-in-Charge.** Upon receipt of such notice the IIC shall:

a. Review all potential cross connections with plant management and assure that there is a complete separation of the two systems.

b. Maintain notification and results of the review on file in the Government office at the establishment; forward a copy to the area office.

C. Reuse of Water and/or Water Solutions.

1. **Official Establishments.** Under the requirements of section 308.3(d)(3), official establishments must submit to the IIC a description of current and proposed water reuses.

2. **Inspector-in-Charge** will forward the proposal(s), addendum(s), or revison(s) with any comments to the Water Reuse Committee, USDA-FSIS-FESD, Sanitation Branch, Washington, DC 20250, for evaluation.

3. **Water Reuse Committee**, established by the Administrator to consider specific water reuse proposals, will review the information submitted for approval of water reuses other than those specified in the meat and poultry inspection regulations and other Agency instructions.

James K Payne

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

70-84 | 10-24-84

USE OF PROTEIN FAT FREE STANDARDS AND LABELS PRIOR TO APRIL 15, 1985

This Notice is being issued to inform field personnel when establishments can begin operating in accordance with the standards and labeling requirements for cured pork products outlined in the protein fat free (PFF) regulation.

The Standards and Labeling Division, MPITS, is approving cured pork products labels subject to the PFF regulation. However, the application forms are being stamped "Not To Be Used Prior To April 15, 1985". The Agency has received requests to authorize processors to produce products in accordance with the PFF regulation and to allow them to declare on the label that the products meet the requirements of the PFF regulation.

Effective January 1, 1985, and prior to April 15, 1985, processors may produce cured pork products to comply with the PFF regulation. (This applies only to those products that are controlled by §319.104 and §319.105 of the current meat inspection regulations.) Processors should be advised that **all** cured pork products must be produced under the PFF regulation and that such products must comply with all provisions of the PFF regulation. New products (e.g., canned ham, water added) permitted by the PFF regulation may be produced but cannot be marketed (sold in commerce) prior to April 15, 1985.

In order to produce existing or new cured pork products in compliance with the PFF regulation, processors must send a written request to the Regional Director (RD). The request must include a list of all cured pork products subject to the regulation. The RD will review the request, recommend the action to be taken, and then forward the request to Processed Products Inspection Division, MPITS. Written approval or denial of the request will be forwarded directly to the plant with copies to the appropriate Inspector in Charge and RD. Written approval obtained in such manner will authorize the processor to use approved labeling stamped "Not To Be Used Prior To April 15, 1985".

Deputy Administrator
Meat and Poultry Inspection Operations

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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE | 72-84 | 10-23-84

SPANISH LABELING REQUIREMENTS - INCLUDING THE CANARY ISLANDS

Spanish inspection officials have informed FSIS that all packaged food products must bear labels printed in Spanish and show the following information in addition to that in Section 22.79 of the Meat and Poultry Inspection Manual:

A. Shipping Containers

1. Full name, address, and registration number of Spanish importer.
2. Weight in metric units.
3. Slaughter or freezing date for fresh/frozen product; production date for processed product.
4. Expiration or minimum duration date, as applicable, from paragraphs C and D of this notice.

B. Consumer Size Packages

1. Name of product.
2. List of ingredients.
3. Weight in metric units.
4. Directions for food preservation, if applicable.
5. Name and address of manufacturer, packer, or importer.
6. Identification of lot.
7. Country of origin.
8. Expiration or minimum duration date, as applicable, from paragraphs C and D of this notice.

C. Marking of Dates

1. The minimum duration date. For food products with a duration of:

a. Under 3 months, the following statement must be used: "To be consumed preferably prior to (day/month/year)".

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M91, M93, M94, M95, SO3, CM3	11-1-85	IP/ECD

b. Three to 18 months, use the following statement: "To be consumed preferably prior to (month/year)". This statement should be used for most fresh/frozen meat/poultry product.

c. More than 18 months, use the following statement: "To be consumed preferably before the end of (year)".

2. The expiration date. For food products which are microbiologically perishable within a short period of time, the expiration date must be shown as follows: "Expiration Date (day/month/year)".

D. Printing of Dates - All dates involved must be shown in the following manner:

1. The day, by the applicable digit(s).
2. The month, by its name or by the first three letters of the name.
3. The year, by its four digits or by its last two digits.
4. The order of dates used must be: day/month/year.

This information will be added to a directive at a later date.

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 74-84 | 11-21-84

PRODUCTION DATES OF FRESH FROZEN MEAT/POULTRY PRODUCTS FOR EXPORT TO SAUDI ARABIA

Saudi Arabian inspection officials have informed FSIS that the production (packaging or freezing) date for fresh frozen meat or poultry products must be indicated on labels as the first date the source product is packaged or frozen.

This information will be added to a directive at a later date.

Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: M91, M93, M94, M95, SO3, CM3, TRA	NOTICE EXPIRES: 12-1-85	OPI: IP/ECD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE
☐ REVISION
☐ AMENDMENT
☒ OTHER

CHANGE 84-9 to MEAT AND POULTRY INSPECTION MANUAL	84-9	November 1984

I PURPOSE

This document transmits changes to the Meat and Poultry Inspection Manual.

II CHANGES

Remove	Insert
Pages 147 and 148	Pages 147 through 148a
Pages 294 and 294a	Pages 294 through 294a-1

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated into the MPI Manual.

Irwin Dubinsky
Acting Director
Regulations Office
Policy and Program Planning

Attachment

The last Manual Change was 84-8 dated September 1984.

DISTRIBUTION: M91, M93, M94, SO3, CM3, M95, ABB, TRA

OPI: MPITS/PPID

Table 18.6 - Calculation
(Smoked hams)[1]

Actual results	Usable limits
+7.2	+7.2
+4.8	+4.8
-6.2	-5.8
-8.0	-5.8
-5.4	-5.4
Total.....	-5.0

[1] Average = -5 ÷ 5.0 = -1.0

2. List sampling plans--size, number, type, and frequency of samples; methods of analysis; acceptable levels and actions taken if levels are exceeded.

3. Proposed proper disposition of rejected product.

4. Promptly correct faulty procedures.

5. Record all analytical results and other pertinent information; make records and charts available to the inspector.

6. Obtain STS-SDS approval for program changes and keep all copies (STS-SDS and inspector's) updated.

Inspector shall:

1. Assure that all phases of the AQC program are properly implemented.

2. Send one verification sample a week to an MPI laboratory.

3. Discuss with plant management any deviations from approved procedures and report repeated violations to his supervisor. Continuation of approval is contingent upon AQC's ability to keep a process in control.

4. Make appropriate independent evaluations of analysis in those portions of the AQC program which are concerned with limit measurements.

5. Make comparison checks of results of verification testing with the results of the plant laboratory.

6. Monitor and take action as outlined in the monitoring system that is specifically structured for each AQC program.

(iii) Lot inspection. Table 18.7 shows sample limits for canned products. Analytical results are classified into Zones A through E for action to be taken on lot inspection.

When a plant does not have an AQC program, the inspector shall:

1. Assure that the plant's procedures and controls are adequate to produce a product that is in compliance.

2. Select a sample unit from one completed lot per shift. Such sample unit will represent the shift's production of all types of canned products, and shall be drawn from all

TABLE 18.7

CANNED PORK SAMPLE LIMITS

Zone	Hams, Loins Similar Pork Products	Picnics	
A	108.0 or Less	108.0 or Less	
B	108.1 - 110.4	108.1 - 109.5	
B_1	110.5 - 110.8	109.6 - 109.8	*
C	110.9 - 113.5	109.9 - 111.6	
D	113.6 - 116.2	111.7 - 113.5	
E	116.3 - Over	113.6 - Over	

types of products. Sampling should be concentrated on items most likely to be in violation.

3. Send samples to an MPI or certified laboratory.

4. Maintain a record of laboratory results as shown in Chart 18.2-A and Table 18.7 and classify the results into Zone A, B, C, D, or E. Use normal or tightened criteria to evaluate subsequent sam-ple results, retain product, or take other actions.

5. Use normal criteria for first sample and until a second consecutive Zone C result or a single Zone D or E result is received; then switch to tightened criteria. Return to normal criteria only upon receiving four consecutive results that are less than 109.6 percent yield for a sample taken from a lot of picnics or less than 110.5 percent yield for a sample taken from a lot of hams, loins, or similar pork products.

6. Take the following action when using normal criteria. Allow product to move freely until a Zone E result is received. Then retain all product remaining from that shift's production and all subsequent production pending the next laboratory result.

7. Take the following action when using tightened criteria. Retain product pending laboratory results until return to normal criteria. Release each shift's production if the sample result from a lot of picnics is less than 109.6 percent yield or if the sample result from a lot of hams, loins, or similar pork products is less than 110.5 percent yield.

Sampling retained product. At plant's request, the inspector may sample all retained lots and take the following actions:

1. An unsampled lot may be released if the laboratory result of a composite of six cans is 109.5 percent yield or less for picnics and 110.4 percent yield or less for hams, loins, and similar pork products. This prodedure will be used for product retained under either normal criteria or tightened criteria.

2. Sampled lots retained by laboratory results in Zone E may be released if the laboratory results of six samples (single cans) do not average more than 109.5 percent yield for picnics or 110.4 percent yield for hams, loins, or similar pork products and none of the results are in Zone E.

3. Sampled lots retained by laboratory results that exceed the limits in "1" above may be released if the laboratory results of 30 additional samples (single cans) do not average more than 108 percent yield and none of the results are in Zone E.

(3) Canned product further processed. It includes domestic or (inspected and passed) imported canned hams, picnics, loins, and similar pork products removed from containers at official plants for slicing, bulk packaging, etc. These products shall comply with the added substance laboratory sample limits for water cooked product in Table 18.5 under the "butts and miscellaneous" product category. Submit laboratory samples at the rate of one per 100,000 pounds production but not more than one sample every 2 weeks or less than one sample per month.

Before further processing, free juices and "added" gelatin must be thoroughly removed. Removal of gelatin shall be indicated on MP Form 22 to alert laboratory personnel that adjustment for "added" gelatin is not necessary. (See Section 23.2 for sample selection).

(5) Canned Luncheon Meat. *

a. The Meat Inspection * Regulations (Section 319.260) * permits water or ice to be used in * the preparation of luncheon meat in * an amount not to exceed 3 percent of * the total ingredients. The * 3 percent is considered to be a lot * average limitation. Although the * standard is to be controlled at time * of formulation, laboratory analyses * can be used to verify effectiveness of *

* the formulation controls. Sampling
* and interpretation procedures are as
* follows.
* b. A single unit sample will be
* drawn and tested from each lot chosen
* for examination. To compensate for
* analytical variation, the lot will be
* passed if the sample unit does not
* exceed 4 percent added moisture. If
* the sample unit exceeds 5 percent added
* moisture, the lot will be rejected as
* containing an average above 3 percent
* added moisture or sample unit variation
* too great to allow accurate determina-
* tion of the average added moisture.
* c. If the sample unit exceeds
* 4 percent but not 5 percent added
* moisture, the establishment may
* either (1) consent to rejection of the
* lot or (2) request that the inspector
* draw an additional 30 unit sample to be
* analyzed at the establishment's expense.
* The average of the analyses for this
* sample must be 3 percent or less
* added moisture and no single sample
* unit may exceed 5 percent added
* moisture.

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controlled by "normal or "skip lot" criteria need not be held pending laboratory results. However, if a Zone E result is received, retain the sampled lot if it is still on hand.

b. When the Inspection Assignment indicates that the lot is to be inspected and sampled under "tightened" criteria, submit approximately a 1-pound sample of a composite of 6 cans (submit 6 individual cans if a composite is not feasible). Hold the lot pending receipt of laboratory results and:

1. Release the lot if the average sample results are in Zone B or lower.

2. Refuse entry if the average sample results are in Zone B_1, or higher.

c. Previously sampled lots refused entry because of sample results in Zone B_1, or higher may be further sampled, at the importer's request, by random selection of 30 additional single cans from the lot. Release the product if:

1. The average of the 30 samples does not exceed Zone A and;

2. None of the individual results are in Zone E.

d. Upon receipt of laboratory results for product sampled as described above, inspectors will immediately notify the computer terminal operator. The results will be entered in the AIIS, and the establishment's product compliance history will be adjusted accordingly.

e. Additional laboratory analyses requested by the importer as described in paragraph (iii) above, will be performed by a certified laboratory at the importer's expense.

(2) Canned Perishable Pork Product.

a. When underprocessing of canned perishable pork products is suspected, submit samples for internal temperature determination. Place the suspect lot under retention until laboratory analysis is received.

b. When samples of product from VS restricted countries indicate underprocessing, inspectors shall immediately contact the PPQ officer in charge at the port of entry for notification to VS. Inspectors will also notify the computer terminal operator.

TABLE 27.8

CANNED PORK SAMPLE LIMITS

Zone	Hams, Loins Similar Pork Products	Picnics
A	108.0 or Less	108.0 or Less
B	108.1 - 110.4	108.1 - 109.5
B_1	110.5 - 110.8	109.6 - 109.8
C	110.9 - 113.5	109.9 - 111.6
D	113.6 - 116.2	111.7 - 113.5
E	116.3 - Over	113.6 - Over

(3) Moisture Protein Ratio (MPR). Table 27.9 establishes decision zones for moisture protein ratios of certain imported products.

a. Select samples as directed on the Inspection Assignment. Product controlled by "skip lot" criteria need not be held pending laboratory results.

b. When the Inspection Assignment indicates the lot is to be inspected and sampled under tightened criteria, retain the lot pending receipt of laboratory results and:

1. Release the lot if the sample result is in Zone A or lower.

2. Refuse entry if the sample result is in Zones B or C.

c. Previously sampled lots refused entry because of laboratory results in Zone B may be further sampled, at the importer's request, by random selection of 6 additional samples from the lot. Release the product if:

1. The average of the 6 samples does not exceed Zone A and;

2. None of the individual results are in Zone C or higher.

d. Previously sampled lots refused entry because of results in Zone C may be further sampled, at the importers request, by random selection of 30 additional samples from the lot. Release the product if:

1. The average of the 30 samples does not exceed Zone A and;

2. None of the individual results are in Zone C or higher.

e. Upon receipt of laboratory results for product sampled as described above, inspectors will immediately notify the computer terminal operator. The results will be entered into the AIIS, and the establishment's product compliance history will be adjusted accordingly.

f. Additional laboratory analyses requested by the importer as described above, will be performed by a certified laboratory at the importer's expense.

(4) Species Sampling. Species sampling will be automatically assigned by the AIIS. When the Inspection Assignment calls for a species sample, the inspector will:

1. Use MP Form 6000-1.

2. Note on the Form "Import Species Monitoring Program."

3. Select a 4 oz. piece of meat (100 grams) from any box assigned by AIIS random numbers for sample selection.

4. Send species samples to the Microbiological Laboratory assigned to the State as listed in the Meat and Poulty Inspection Directory.

5. Inform Foreign Programs Division of any problem encountered.

In addition to species sampling directed by the Inspection Assignment, inspectors will submit samples for analysis at any time they have reason to suspect product species. When this is done, follow procedures outlined above and retain the lot pending receipt of laboratory results. Note the following on the MP Form 6000-1; "Inspector Initiated" - "Product Held" - "Region Notified."

(5) Canned Luncheon Meat *

a. The Meat Inspection Regulations * Section 319.260 permits water or ice * to be used in the preparation of * luncheon meat in an amount not to * exceed 3 percent of the total ingre- * dients. The 3 percent is considered * to be a lot average limitation. * Although the standard is to be * controlled at time of formulation, * laboratory analyses can be used to * verify effectiveness of the formula- * tion controls. Sampling and inter- * peration procedure are as follows: *

b. A single unit sample will be * drawn and tested from each lot * selected for examination. To * compensate for analytical variation, * the lot will be passed if the sample * unit does not exceed 4 percent added * moisture. If the sample unit * exceeds 5 percent added moisture, * the lot will be rejected as * containing an average above 3 percent * added moisture or sample unit varia- * tion too great to allow accurate * determination of the average added * moisture. *

c. If the sample unit exceeds 4 percent but not 5 percent added moisture, the importer may either (1) consent to rejection of the

* lot, or (2) request that the
* inspector draw an additional 30 unit
* sample to be analyzed at the
* importer's expense. The average of
* the analyses for this sample must be
* 3 percent or less added moisture and
* no single sample unit may exceed
* 5 percent added moisture.

(d) Receipt for Laboratory Samples

Inspectors will complete MP Form 64 whenever samples are collected for laboratory examination. Give the original to the importer and attach the duplicate to the original copy of the MP Form 410 which is forwarded to the computer terminal operator.

DISPOSITION

Subpart 27-D

(Regs: M-317; 327 P-Subpart L, T)

Disposition of imported product is based upon compliance with MPI and other governmental Agency requirements.

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